

Champagne

Joseph Perrier Brut	179 kr/glass
Joseph Perrier Blanc de Blancs	189 kr/glass
Deutz Classic	199 kr/glass

Champagne drinks

French 75	199 kr
Kir Royal	199 kr
Mimosa	199 kr
Death in the afternoon	199 kr
Champagnecocktail	199 kr

Sparkling

Prosecco	179 kr/glass
Cava	179 kr/glass
Aperol Spritz	179 kr

Draught Beer

Mellerud Pilsner EKO	99 kr
Ship full of IPA	105 kr

Bottled Beer / Cider

Sibbarps folköl	79 kr
Sibbarps pilsner	103 kr
Cider La Cidraie Cidre Blond	103 kr
Wisby Weisse 50 cl	110 kr
Wisby Stout	103 kr

GT at Johan P

Hven Organic	189 kr
Hven Navy Strength Organic	199 kr
Monkey 47	189 kr
Hendrick's	189 kr
Tanqueray	189 kr

Non-Alcoholic

Sparkling Richard Juhlin Bottle 20 cl	145 kr
Red/White wine	109 kr
Ginger Beer	69 kr
Elderberry soda	69 kr
Mellerud EKO	59 kr
Alkoholfri IPA	65 kr
Kiviks Apple juice	69 kr
Tosterup cider	99 kr

Chef's Menu

Swedish caviar from Kalix (30 gr)
with crème fraiche, red onion, lemon and crispy fried potatoes

Terrine of char and Swedish lobster with lobster aioli and leeks

Poached Norwegian turbot in Sandefjord sauce
with Swedish caviar and fried artichokes

Selected cheeses with accessories

Crème Catalana with citrus salad

1450 kr

Price per person. Only served to all guests at the table

Wine menu 1295 kr price per person

Seafood

Oysters Fines de Claires 45 kr apiece, dozen 450 kr

Trap Fished Langoustine 95 kr/hg

Lobster: Chilled or Cheese Baked, half 355 kr / whole 595 kr

Fresh Shrimps from Smögen (300 gram) with sauces 325 kr

Whole Irish crab with mustard sauce 325 kr

Small Shellfish Platter (half lobster, shrimps from Smögen
and 2 oysters, with sauces and lemon) 545 kr

Large Shellfish Platter (half lobster, shrimps from Smögen,
2 trap fished langoustines, half irish crab, green mussels, 3 oysters,
with sauces and lemon) 995 kr

We adapt to allergens

Starters | Grazing menu

Oscietra caviar with crème fraiche, red onion,
lemon and butter-fried toast 50 gr 995 kr /100 gr 1795 kr

Swedish caviar (löjrom) from Kalix (30 gr) with crème fraiche,
red onion, lemon and crispy deep fried potatoes 375 kr

Terrine of char and Swedish lobster with lobster aioli and leek 195 kr

Ceviche on scallops with black sesame, jalapeno emulsion and silver onion 235 kr

Buttered lobster bisque with dumplings on Swedish lobster and ginger 225 kr

Toast Skagen with Swedish caviar (löjrom) 275 kr

Johan P's Pickled Herring Platter with Västerbotten cheese and potatoes 235 kr

Johan P's Delicacy Platter, half 255 kr / whole 395 kr

French fries with rouille 79 kr

Main Courses

Monkfish Schnitzel "Caesar", with boquerones, capers and french fries 395 kr

Poached Norwegian turbot in Sandefjord sauce
with Swedish Caviar and fried artichokes 595 kr

Char with roasted puree on salsify, champagne foam
and apple and trout roe vinaigrette 325 kr

Moules frites with ailoi 325 kr

Grilled entrecôte with fois gras, red wine sauce, french fries and green salad 495 kr



Pick your favourite fish for your dish

Approach the fish display counter to pick and choose. Lobster, langoustine,
or whatever your heart desires. Our chefs will prepare your choice with love.

The Fisherman's luck may vary. In the case of an ingredient not being available, we will happily recommend a delicious alternative.

Dessert

Crème Catalana with citrus salad 155 kr

Sticky toffee pudding
with vanilla ice cream 185 kr

Chocolate ice cream
with pickled cherries and candied nuts 155 kr

Selected Cheese with marmalade
and crackers 225 kr

One scoop of vanilla ice cream (lactose free) 75 kr

One scoop of sorbet (lactose free) 55 kr

Chocolate Pralines from Valrhona 45 kr/st

To drink

Yalumba Museum Muscat Reserve,
Ruttherglen, Australien
glass 145 kr
btl 37,5 cl 815 kr

Eiswein Helmut Lang,
Riesling, Österrike
glass 160 kr
btl 37,5 cl 995 kr

Sauternes Grande Réserve, Kressmann,
Bordeaux, Frankrike
glass 140 kr
btl 37,5 cl 495 kr

Moscato d'Asti, Cascina Galletto,
Piemonte Italien
btl 37,5 cl 430 kr

Recioto della Valpolicella,
Aldo Degani, Veneto, Italien
glass 150 kr
btl 75 cl 990 kr

Pocas Tawny Port,
Porto, Portugal
glass 120 kr
btl 75 cl 770 kr

Pocas Ruby Port,
Porto, Portugal
glass 120 kr
btl 75 cl 770 kr

Pocas Colheita Port, Porto,
Portugal, 1996
glass 150 kr
btl 375 ml 695 kr

Elysium Black Muscat,
Kalifornien, USA
glass 160 kr
btl 37,5 cl 595 kr

After dinner drinks

Irish coffee 189 kr

Kaffe Karlsson 189 kr

Espresso martini 189 kr

Golden Cadillac 189 kr

Alexander 189 kr

Nutty Irishman 189 kr

Grasshopper 189 kr

Coffee & Avec

Coffee

Kaffe Monteriva brygg	45 kr
Espresso enkel	40 kr
Espresso dubbel	45 kr
Cappuccino	48 kr
Café latte	48 kr

Avec

Whisky Scotland cl

JM Canongate Blend	30 kr
Glenlivet 12 yo	35 kr
Auchentoshan 12 yo.	35 kr
Caol Ila 12 yo.	37 kr
Bowmore Darkest 15 yo.	37 kr
Laphroaig 10 yo.	37 kr

Sweden cl.

Hven Tycho's	
Star single malt whisky	39 kr
Mackmyra Brukswhiskey	35 kr

USA cl.

Gentleman Jack	
Tennessee	39 kr
Woodford Reserve	
Bourbon	39 kr
Makers Mark	39 kr

Cognac / Brandy cl.

Normandin Mercier	
Fine Petite Champagne	
VSOP	35 kr
Normandin Mercier	
Vieille Fine Champagne	51 kr
Normandin Mercier Single	
Vineyard Petite	
Champagne	61 kr
Normandin Mercier	
Grand Champagne X.O	73 kr
Brandy Grand Reserve	55 kr

Armagnac cl.

Duc D'Eyssac	
Hors d'Age	40 kr
Duc D'Eyssac 1973	85 kr

Grappa / Eau de Vie cl.

Gattamacco Bianco	45 kr
Affinata Whiskyfat	69 kr
Grappa di Amarone	39 kr
Grappa di Moscato	39 kr
Bandarossa Prosecco	39 kr
Poire William Rouge	45 kr
Marc de Champagne	39 kr
Marc Gewurztraminer	35 kr

Rhum cl.

Diplomatico 12yo.	35 kr
Diplomatico	
Ambassador	105 kr
The Karukera Reserve	35 kr
Zaya 16yo.	55 kr
Ron Cartavio X.O	65 kr
Plantation X.O 20th anniversary	65 kr

Calvados cl.

Lauriston 100% Poire	39 kr
Lauriston Hors d'Age	46 kr
Lauriston -82	89 kr

Liqueur cl.

Cointreau	35 kr
Drambuie	35 kr
Fine Orange	35 kr
Facile Punsch	35 kr
Grand Marnier	35 kr
Limoncello	35 kr
Sambuca	35 kr
Sève Fournier	35 kr
Strega	35 kr
Xanté	35 kr